

L Number	Hits	Search Text	DB	Time stamp
1	283	palatinit	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 13:41
2	99	palatinit and tablet	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:03
3	705	isomaltulose or ismalt or (gps and gpm) or palatinit or (glucopyranosyl??sorbitol and glycopyranosyl??mannitol)	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:04
4	3	(isomaltulose or ismalt or (gps and gpm) or palatinit or (glucopyranosyl??sorbitol and glycopyranosyl??mannitol)) and ball adj mill???	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:06
5	172	(isomaltulose or ismalt or (gps and gpm) or palatinit or (glucopyranosyl??sorbitol and glycopyranosyl??mannitol)) and (ground or grinding)	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:07
6	172	(isomaltulose or ismalt or (gps and gpm) or palatinit or (glucopyranosyl??sorbitol and glycopyranosyl??mannitol)) and (ground or grind???)	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:25
7	1145	((426/285) or (514/960,961)).CCLS.	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:25
8	3	((((426/285) or (514/960,961)).CCLS.) and (isomaltulose or ismalt or (gps and gpm) or palatinit or (glucopyranosyl??sorbitol and glycopyranosyl??mannitol))	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 14:26
-	10	((("5576339") or ("5709895") or ("5958472") or ("6224904") or ("6165511")).PN.	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/05 13:40
-	10	((("5578339") or ("5709895") or ("5958472") or ("6224904") or ("6165511")).PN.	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2004/02/03 13:01

=> file fsta
COST IN U.S. DOLLARS

SINCE FILE	TOTAL
ENTRY	SESSION
0.21	0.21

FILE 'FSTA' ENTERED AT 14:32:31 ON 05 FEB 2004
COPYRIGHT (C) 2004 International Food Information Service

FILE LAST UPDATED: 2 FEB 2004 <20040202/UP>
FILE COVERS 1969 TO DATE.

>>> THE NEW 2003 EDITION OF THE FSTA THESAURUS IS AVAILABLE NOW <<<

=> s isomaltulose or isomalt or palatinit
58 ISOMALTULOSE
145 ISOMALT
60 PALATINIT
L1 228 ISOMALTULOSE OR ISOMALT OR PALATINIT

=> s l1 and (tablet or tableting)
275 TABLET
18 TABLETING
L2 0 L1 AND (TABLET OR TABLETING)

=> s l1 and ball(w)milling
622 BALL
7472 MILLING
38 BALL(W)MILLING
L3 0 L1 AND BALL(W)MILLING

=> s l1 and compressed
1645 COMPRESSED
L4 6 L1 AND COMPRESSED

=> d l4 all 1-6

L4 ANSWER 1 OF 6 FSTA COPYRIGHT 2004 IFIS on STN
AN 2003:K0507 FSTA
TI Sugar-free trends to chew.
AU Anon.
SO Innovations in Food Technology, (2003), No. 20, 16-17
ISSN: 1465-0460
DT Journal
LA English
AB Developments in the sugar-free chewing gum market are discussed, with particular reference to: functional sugar-free chewing gums; replacement of strips with pellets; use of **isomalt** to produce chewing gums with long lasting flavour; **isomalt**; and **compressed** sugar-free gums.
CC K (Cocoa and Chocolate and Sugar Confectionery Products)
CT CHEWING GUMS; SUGAR; SWEETENERS; DEVELOPMENTS; **ISOMALT**; SUGAR LOW FOODS

L4 ANSWER 2 OF 6 FSTA COPYRIGHT 2004 IFIS on STN
AN 2003:K0285 FSTA
TI Sugar-free trends in chewing gums.
AU Anon.
SO Food Marketing & Technology, (2003), 17 (2) 8, 10-11
ISSN: 0932-2744
DT Journal
LA English
AB The increasing popularity of sugar-free chewing gums in developed markets is discussed, with particular regard to use of **isomalt**, in sections covering: functional chewing gums; replacement of sticks by coated pellets; flavour retention using isomalts to retard flavour

release; and chewing gum in **compressed** form (made from a gum powder which can be pressed directly in conventional tableting machines).
CC K (Cocoa and Chocolate and Sugar Confectionery Products)
CT CHEWING GUMS; SUGAR; SWEETENERS; DEVELOPMENTS; **ISOMALT**; SUGAR LOW FOODS

L4 ANSWER 3 OF 6 FSTA COPYRIGHT 2004 IFIS on STN
AN 2001(10):K0295 FSTA
TI [Directly pressable raw materials for **compressed** items.]
IN Bayerkoehler, T.; Degelmann, H.; Doerr, T.; Guderjahn, L.; Janssen, H.; Kowalczyk, J.
PA Suedzucker AG Mannheim/Ochsenfurt; Suedzucker, 68165 Mannheim, Germany
SO German Federal Republic Patent, (2001)
PI DE 19943496 C1
PRAI DE 1999-19943496 19990910
DT Patent
LA German
AB An improved method is described for manufacture of agglomerated and **compressed** products (including sugar confectionery) containing **isomaltulose** (palatinose) and/or hydrated **isomaltulose**.
CC K (Cocoa and Chocolate and Sugar Confectionery Products)
CT AGGLOMERATION; PATENTS; PRESSING; SUGAR CONFECTIONERY; SUGARS; COMPRESSION; PALATINOSE

L4 ANSWER 4 OF 6 FSTA COPYRIGHT 2004 IFIS on STN
AN 1993(09):K0007 FSTA
TI [**Isomalt** - the sugar that isn't a sugar.]
Isomalt - der Zucker der keiner ist.
AU Fritzsching, B.
CS Palatinit Suessungsmittel GmbH, Mannheim, Germany
SO Suesswaren, (1993), 37 (6) 12-13
ISSN: 0039-4653
DT Journal
LA German
AB Following brief consideration of the technological properties of **isomalt** and its suitability for use as a sugar replacement, applications of **isomalt** in the manufacture of sugar-free confectionery is discussed. Applications considered include: boiled sweets, soft caramels, chocolate, **compressed** confectionery, chewing gum and dragees.
CC K (Cocoa and Chocolate and Sugar Confectionery Products)
CT ADDITIVES; SUGAR CONFECTIONERY; SWEETENERS; **ISOMALT**

L4 ANSWER 5 OF 6 FSTA COPYRIGHT 2004 IFIS on STN
AN 1992(05):K0003 FSTA
TI Recent findings concerning **isomalt** in different applications.
AU Willibald-Ettle, I.; Keme, T.
SO International Food Ingredients, (1992), No. 1, 17-21, 11 ref.
ISSN: 0924-5863
DT Journal
LA English
AB The use of **isomalt** in confectionery to provide sugar free, 'healthy' alternatives is discussed. Derived from sucrose, **isomalt** can be used in combination with other sugar substitutes to produce confectionery with similar sensory properties to those of sugar confectionery. Applications discussed include: high and low boilings; low calorie aerated sugar mass/light aerated sugar mass; chocolate; fondant; chewing gum; pan coated candies; and **compressed** tablets. Properties of **isomalt** confectionery cited include low moisture absorption characteristics during storage, reduced stickiness of low boilings, reduced fat content (26%) of chocolate, and good sensory properties.
CC K (Cocoa and Chocolate and Sugar Confectionery Products)
CT CARBOHYDRATES; SUGAR CONFECTIONERY; SWEETENERS; **ISOMALT**

L6 0 L5 AND BALL(W)MILLING

=> s 15 and compressed
52387 COMPRESSED

L7 10 L5 AND COMPRESSED

=> d 17 cbib,ab 1-10

L7 ANSWER 1 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

2003:746067 Document No. 139:380027 Production of **isomalt**. Rose, Thomas; Kunz, Markwart (Research, Development and Services Department, Suedzucker AG Mannheim/Ochsenfurt, Obrigheim/Pfalz, D-67283, Germany). Landbauforschung Voelkenrode, Sonderheft, 241(Practical Aspects of Encapsulation Technologies), 75-80 (English) 2002. CODEN: LVSWAI. ISSN: 0376-0723. Publisher: Bundesforschungsanstalt fuer Landwirtschaft Braunschweig-Voelkenrode.

AB A review. Sucrose is not only an important raw material in food industry and nutrition, but also an excellent starting material for the synthesis of special oligo- and polysaccharides. Modification of disaccharides. e.g., sucrose, is possible by reorganizing or conserving the carbohydrate structure. Prodn. of **isomaltulose** is an example for the enzymic modification of sucrose by reorganization of the carbohydrate structure. **Isomaltulose** is used as a precursor for the prodn. of the sugar replacer **isomalt**. **Isomalt** is manufd. in a two-stage process: first, sucrose is enzymically transformed into **isomaltulose**. The reaction can be carried out by the enzyme glycosyltransferase (sucrose mutase) for example from *Protaminobacter rubrum*. **Isomaltulose** yield is about 80 to 85 %. For the industrial process it is advantageous to use immobilized non viable cells of *P. rubrum* in a packed bed reactor. **Isomaltulose** is hydrogenated in a second step to produce **isomalt**, an equimolar mixt. of GPM (1-O-alpha-D-glucopyranosyl-D-mannitol) and GPS (6-O-alpha-D-glucopyranosyl-D-sorbitol). **Isomalt** is an odorless, white, cryst. substance contg. about 5 % water of crystn. It tastes just as natural as sugar, is not sticky, tooth-friendly, suitable for diabetics and has only about half as many calories as sugar because it cannot be completely metabolized. Because it is similar to sucrose, **isomalt** is particularly suitable for making products such as candies, chewing gum, chocolate, **compressed** tablets or lozenges, baked goods, baking mixts., and pharmaceutical products using conventional equipment.

L7 ANSWER 2 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

2003:590986 Document No. 139:154896 Process for preparation of self-dispersing or self-emulsifying tablets. Alander, Jari; Norberg, Staffan; Svaerd, Marianne; Hovgaard, Lars (Galenica Ab, Swed.). PCT Int. Appl. WO 2003061630 A1 20030731, 22 pp. DESIGNATED STATES: W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, CY, DE, DK, ES, FI, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG, TR. (English). CODEN: PIXXD2. APPLICATION: WO 2003-SE93 20030121. PRIORITY: SE 2002-154 20020121.

AB The invention refers to a process for the prepn. of a self-dispersing or self-emulsifying tablet, wherein a heated granulation mixt. contg. an active lipophilic substance and a surfactant is granulated into granules, said granules are cooled to a semi-solid state, said semi-solid granules are mixed with one or more fillers to cover the surface of the granules, distribution, the sieved granules are mixed with tableting aids, and said mixt. is **compressed** into tablets. The granulation mixt. can also contain a lipid and/or a filler. The invention also refers to tablets prepd. by said processes. Granules contg. Akolip LM 25, Dynasan P

60 25, naproxen 16, Witepsol E 76 15, **isomalt** PF 10, Tween 80 2, and talcum powder 7% were prep'd. according to above method. A tablet contained above granules 72.0, Povidone K 25 18.0, **Isomalt** DC 100 9.4, and Mg-stearate 0.6%.

L7 ANSWER 3 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

2003:281966 Document No. 138:292775 Immediate-release tablets containing a wax and polymeric binders. Luber, Joseph; Bunick, Frank J. (USA). U.S. Pat. Appl. Publ. US 2003068373 A1 20030410, 6 pp. (English). CODEN: USXXCO. APPLICATION: US 2001-966493 20010928.

AB An immediate-release tablet is provided. The tablet comprises at least 60 wt. % of an active ingredient and powd. wax having a m.p. greater than about 90.degree.. The tablet may advantageously be produced by direct compression. Although the wax is hydrophobic, the tablet has excellent disintegration. Thus, acetaminophen 500 and microcryst. wax powder 60 mg/tablet were mixed in a plastic bag. Next, 12 mg/tablet sodium starch glycolate was added to the bag, and mixed well. Then, 2 mg/tablet of magnesium stearate was added to the bag, and the ingredients were again mixed. The resulting granulation was **compressed** into tablets. The resulting tablets had approx. wts. of 574 mg, thicknesses of 0.284 in., and hardness of 3.6 kp.

L7 ANSWER 4 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

2002:149902 Document No. 137:341987 Direct compression and molding properties of co-extruded **isomalt**/drug mixtures. Ndindayino, F.; Vervaet, C.; Van den Mooter, G.; Remon, J. P. (Faculty of Pharmaceutical Sciences, Laboratory of Pharmaceutical Technology, University of Ghent, Ghent, 9000, Belg.). International Journal of Pharmaceutics, 235(1-2), 159-168 (English) 2002. CODEN: IJPHDE. ISSN: 0378-5173. Publisher: Elsevier Science B.V..

AB **Isomalt**, a disaccharide alc. was co-extruded with paracetamol or hydrochlorothiazide (HCT) in order to improve its tableting properties. After extrusion, **isomalt** was transformed into an amorphous form, while paracetamol remained cryst. Hot stage microscopy showed that HCT was amorphous in the **isomalt** carrier up to a concn. of 1%. Direct compression of mixts. formulated with co-extruded **isomalt** /paracetamol powders yielded harder tablets compared with phys. mixts. and no powder agglomeration was obsd. Direct molding of **isomalt** co-extruded with either paracetamol or HCT was feasible, yielding hard tablets. A fast dissoln. rate was seen for both the **compressed** and the molded tablets (>80% paracetamol and 60% HCT released within 20 min). The **compressed** tablets showed a dramatic decrease in tensile strength during storage at 85% RH, while the tensile strength of the molded tablets remained above 0.80 MPa after a 6-mo storage at the same conditions. Co-extrusion of **isomalt** with paracetamol and HCT dramatically improved the tableting properties of the mixts. (compared with phys. mixts. of drug and **isomalt**). Direct molding proved to be a suitable technique to produce **isomalt**-based tablets.

L7 ANSWER 5 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

2000:483890 Document No. 133:104193 Granules containing vitamin C and **palatinin** and tablets from the granules. Izumi, Morikazu (House Food Industrial Co., Ltd., Japan). Jpn. Kokai Tokkyo Koho JP 2000197454 A2 20000718, 4 pp. (Japanese). CODEN: JKXXAF. APPLICATION: JP 1999-1067 19990106.

AB Granules contg. vitamin C (I) and optional Fe are manuf'd. by mixing granules mainly contg. **palatinin** (II), .gtoreq.80% of which shows particle diam. 5-250 .mu.m, with a binder soln., granulating the mixt., and then drying the granules. The tablets are manuf'd. by compressing the granules. The tablets as confectioneries and health food are prevented from time-dependent browning. II 67.9, stevia 1, aspartame 1, I 30, and Fe 0.1 part were mixed and 100 parts of the mixt. was granulated using 20 parts binder soln. contg. guar gum 0.5, fruit juice 10, colorant 5, and H2O 84.5 parts to give granules. The granules were

mixed with a lubricant and flavor and **compressed** to give tablets, which were free from browning even after 6-mo storage.

L7 ANSWER 6 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

1997:736271 Document No. 127:362634 Flavor improvement of solid drugs with polyols. Schwarz, Eugen; Moeschel, Gernot; Tallavajhala, Siva (Merck Patent GmbH, Germany). Ger. Offen. DE 19617487 A1 19971106, 6 pp. (German). CODEN: GWXXBX. APPLICATION: DE 1996-19617487 19960502.

AB The flavor of solid drug formulations is improved by spray drying or fluidized-bed granulation together with .gtoreq.1 polyol or carbohydrate and optionally a sweetener and compression into a solid dosage form. Thus, a soln. contg. CaCO₃ 65.50, Karion Instant (sorbitol) 28.19, Karion Powder P300 (sorbitol) 4.70, neohesperidin DC (sweetener) 0.10, and chlorophyllin 0.01 parts was spray dried, and the dried material was mixed with peppermint flavoring 0.30 and Mg stearate 1.00 parts and **compressed** into antacid tablets.

L7 ANSWER 7 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

1997:702728 Document No. 127:362617 Polyol composition as tableting aid. Schwarz, Eugen; Moeschl, Gernot; Maul, Karin (Merck Patent GmbH, Germany). Ger. Offen. DE 19615418 A1 19971023, 12 pp. (German). CODEN: GWXXBX. APPLICATION: DE 1996-19615418 19960422.

AB A compn. comprising .gtoreq.2 polyols, including .gtoreq.1 nonhygroscopic polyol in a content of >80 wt.%, and an optional binder, prepd. by spray drying or fluidized bed granulation, is useful as a tableting aid for pharmaceuticals. The compn. combines the low hygroscopicity of one polyol (e.g. sorbitol) with the high tablet hardness and surface smoothness obtainable by addn. of another (e.g. mannitol, lactitol, xylitol, **isomalt**). Thus, a 50% aq. soln. contg. mannitol 95, hydroxypropylmethylcellulose 1.5, and sorbitol 3.5% (dry wt. basis) was spray dried at 160.degree.. This polyol compn. 462.5, coffee flavoring 25.0, caffeine 10.0, and Mg stearate 2.5 wt. parts were mixed and **compressed** into 500-mg caffeine tablets.

L7 ANSWER 8 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

1996:440833 Document No. 125:96096 Orally applicable pharmaceutical composition containing a water-soluble amino acid as a disintegration accelerator. Gajdos, Benedikt; Duerr, Manfred (Rhone-Poulenc Rorer GmbH, Germany). Eur. Pat. Appl. EP 715857 A2 19960612, 13 pp. DESIGNATED STATES: R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IE, IT, LI, LU, MC, NL, PT, SE. (German). CODEN: EPXXDW. APPLICATION: EP 1995-118095 19951117. PRIORITY: DE 1994-4444051 19941210.

AB A solid oral dosage form which is mech. strong and resistant to damage, but disintegrates rapidly in the mouth on exposure to water or saliva, contains a disintegrating agent and a water-sol. amino acid (or salt or deriv. thereof) as disintegration accelerator. These 2 components evidently act synergistically. Thus, a mixt. of ketoprofen 50 and ethylcellulose (disintegrating agent) 5 g was granulated with H₂O, combined with glycine 119, Polyplasdone XL 10, SiO₂ 1, flavoring 10, NaCl 1, sweetener 2, and Mg stearate 2 g, and **compressed** into 200-mg tablets which had a disintegration time of 8-15 s.

L7 ANSWER 9 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN

1992:518531 Document No. 117:118531 Directly compressible xylitol granulates. Olinger, Philip M.; Karhunen, Auli (Xyrofin Oy, Finland). PCT Int. Appl. WO 9210168 A1 19920625, 26 pp. DESIGNATED STATES: W: CA, FI, JP, NO; RW: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LU, NL, SE. (English). CODEN: PIXXD2. APPLICATION: WO 1991-FI362 19911129. PRIORITY: US 1990-626495 19901212.

AB A directly compressible xylitol granulate comprising xylitol (I) and a physiol. acceptable, noncariogenic binder taken from the group consisting of polymd. reducing sugars, an alkali metal CM-cellulose and hydrogenated starch hydrolyzate. The granulate is directly compressible and exhibits the taste profile, metabolic and cariostatic properties of I. I was milled to an av. particle size of 50.mu.m and was granulated with 5.12%

aq. soln. of polydextrose K to obtain granules with a bulk d. of 0.44g/mL and av. particle size of 300.mu.m. The granules were mixed with Mg stearate and **compressed** into 550mg tablets. Tablets had hardness of 21 Strong Cobb Units, friability of 3% and exhibited a good finish and pleasant sweetness and cooling sensation.

- L7 ANSWER 10 OF 10 CAPLUS COPYRIGHT 2004 ACS on STN
1986:130220 Document No. 104:130220 Mixture of .alpha.-D-glucopyranosido-1,6-mannitol and .alpha.-D-glucopyranosido-1,6-sorbitol from .alpha.-D-glucopyranosido-1,6-fructose. Darsow, Gerhard; Biedermann, Wolfgang (Bayer A.-G. , Fed. Rep. Ger.). Ger. Offen. DE 3403973 A1 19850814, 19 pp. (German). CODEN: GWXXBX. APPLICATION: DE 1984-3403973 19840204.
- AB The title products (I, II) were prepd. as a 1:1 mixt. in high yield and purity by continuous, aq. phase hydrogenation of 6-O-.alpha.-D-glucopyranosyl-D-fructose (**isomaltulose**, III) at 100-500 bar and 70-115.degree. using as catalyst **compressed** shapes of powd. Group VIII metals or their alloys having a surface area of 25-75 m2/g and a compression strength of 120-170 kPa/cm2. Thus, 140 mL/h of a 50% aq. soln. of III at pH 6 was passed through a 45 mm diam. .times. 5 m stainless steel tube filled with **compressed** tablets of Ni powder at 300 bar (mol. ratio H:III = 3) and 80.degree.. The resulting cryst. mixt. of I and II had .gtoreq.99.6% purity and contained .ltoreq.0.1% each of III and sorbitol and no detectable mannitol.

=> file fsta		
COST IN U.S. DOLLARS	SINCE FILE	TOTAL
	ENTRY	SESSION
FULL ESTIMATED COST	37.19	53.59
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE	TOTAL
	ENTRY	SESSION
CA SUBSCRIBER PRICE	-6.93	-6.93

FILE 'FSTA' ENTERED AT 14:36:28 ON 05 FEB 2004
COPYRIGHT (C) 2004 International Food Information Service

FILE LAST UPDATED: 2 FEB 2004 <20040202/UP>
FILE COVERS 1969 TO DATE.

>>> THE NEW 2003 EDITION OF THE FSTA THESAURUS IS AVAILABLE NOW <<<

=> d his

(FILE 'HOME' ENTERED AT 14:31:50 ON 05 FEB 2004)

FILE 'FSTA' ENTERED AT 14:32:31 ON 05 FEB 2004

L1 228 S ISOMALTULOSE OR ISOMALT OR PALATINIT
L2 0 S L1 AND (TABLET OR TABLETING)
L3 0 S L1 AND BALL(W)MILLING
L4 6 S L1 AND COMPRESSED

FILE 'CAPLUS' ENTERED AT 14:35:31 ON 05 FEB 2004

L5 623 S ISOMALTULOSE OR ISOMALT OR PALATINIT
L6 0 S L5 AND BALL(W)MILLING
L7 10 S L5 AND COMPRESSED

FILE 'FSTA' ENTERED AT 14:36:28 ON 05 FEB 2004

=> s l1 and ground

9533 GROUND

L8 0 L1 AND GROUND

=> log y